

Savor *the* Holidays



A gluten-free cookbook from



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Maple-Pecan Crusted Goat Cheese

Ingredients

- Harvest Stone® Original Brown Rice, Sesame & Flax Crackers
- 1 Tbsp. Dijon mustard
- 1 Tbsp. maple syrup
- 1/3 cup pecans, finely chopped
- 1/3 cup dried cranberries, finely chopped
- 1 log (10.5 oz.) plain goat cheese

Tips

- Substitute honey for maple syrup if desired.
- You can substitute walnuts, almonds, hazelnuts or pumpkin seeds for pecans.

Directions

1. Preheat oven to 350°F. Stir mustard with maple syrup. Toss together pecans and cranberries.
2. Brush goat cheese all over with maple mustard and coat with pecan and cranberry mixture, pressing lightly to adhere.
3. Place on parchment paper-lined baking tray; bake for 7-10 minutes or until goat cheese is warmed and softened.
4. Transfer to serving dish; serve warm with crackers.

Courtesy of



Cranberry Crusted Baked Brie

Ingredients

- ½ cup finely ground Crunchmaster® Rosemary & Olive Oil Multi-Seed Crackers
- Crunchmaster® Multi-Seed Rosemary & Olive Oil Crackers
- 1 cup fresh or frozen cranberries
- ½ cup sugar
- 2 Tbsp. gluten-free flour
- ½ cup water
- 1 large egg, beaten
- 1 7 oz. round of brie
- 2 Tbsp. unsalted butter
- 2 Tbsp. olive oil

Directions

1. Combine cranberries, sugar and water in a small saucepan and bring to a boil over high heat. Reduce heat and boil gently for 10 minutes, stirring occasionally and gently mashing the cranberries with the back of a spoon. Let cool.
2. Put the flour, egg and cracker crumbs on individual dinner plates. Coat the brie first in the flour, then the egg and finally the cracker crumbs, making sure it is completely coated.
3. Heat the olive oil and butter in a medium skillet over medium heat. When the butter is melted and the oil is hot, add the brie and cook for about 2 minutes per side or until golden brown.
4. Place the brie on a serving plate and top with the cranberries. Serve with crackers.



Courtesy of



White Cheddar Stuffed Mushrooms

Ingredients

- ½ cup Crunchmaster® Multi-Grain White Cheddar Crackers, crushed
- ¼ cup grated Pecorino Romano cheese
- 2 oz. soft goat cheese, crumbled
- 2 garlic cloves, peeled and minced
- ¼ cup fresh parsley, chopped
- 28 large white button mushrooms, stemmed
- ¼ tsp. sea salt
- ¼ tsp. freshly ground black pepper
- 2 Tbsp. olive oil

Directions

1. Preheat the oven to 400°F. Prepare a large baking dish with nonstick baking spray.
2. Stir the Crunchmaster® White Cheddar Multi-Grain Crackers, Pecorino Romano, goat cheese, garlic, parsley, sea salt, pepper and olive oil in a large bowl; mix well to combine.
3. Stuff the filling into the mushroom cavities and arrange on the baking sheet.
4. Bake until the mushrooms are tender, approximately 25 minutes.
5. Serve warm.



Courtesy of



Manchego, Prosciutto and Fig Crackers

Ingredients

- Harvest Stone® Tomato Basil Brown Rice & Chickpea Crackers
- Manchego cheese
- Prosciutto
- Fig

Directions

1. Top Harvest Stone® Tomato Basil Brown Rice & Chickpea Crackers with slice of prosciutto and Manchego cheese.
2. Finish with wedge of fresh fig.

Courtesy of



Lentil Dip

Ingredients

- Harvest Stone® Original Brown Rice, Sesame & Flax Crackers
- 8 oz. green or red lentils, cooked
- 3 Tbsp. minced garlic
- 3 tsp. curry powder
- 3 tsp. salt
- ¾ cup olive oil
- 4 Tbsp. tahini (sesame paste)
- 4 Tbsp. lemon juice

Directions

1. In a food processor or blender, combine all ingredients and blend until smooth.
2. Serve with Harvest Stone® Original Brown Rice, Sesame & Flax Crackers.

Courtesy of



Shrimp and Spinach Dip

Ingredients

- Harvest Stone® Toasted Sesame Brown Rice & Chickpea Crackers
- 8 oz. cream cheese
- $\frac{2}{3}$ cup Parmesan cheese, shredded
- 2 Tbsp. Butter
- 4 oz. cooked salad shrimp, thawed
- 2 cups fresh spinach leaves, roughly chopped
- 1 medium shallot, finely chopped
- $\frac{1}{3}$ cup mayonnaise
- 1 Tbsp. garlic paste
- 1 tsp. lemon juice

Directions

1. Preheat oven to 350°F.
2. In a large skillet, heat the butter at medium high heat and toss in the shrimp, spinach, shallot and garlic. Stir gently and consistently until the shallot has become translucent, and the spinach is wilted.
3. The ingredients should be heated through, about 5 minutes. Pull off heat and stir in lemon juice.
4. Transfer mixture from skillet into a large mixing bowl. Add mayonnaise, $\frac{1}{3}$ cup of the Parmesan cheese and cream cheese. Mix well.
5. Place the entire mixture into an 8x8" baking dish. Sprinkle evenly with the remaining $\frac{1}{3}$ cup Parmesan cheese.
6. Serve warm with Harvest Stone® Toasted Sesame Brown Rice & Chickpea Crackers.

Courtesy of



Artichoke and Bacon Pesto

Ingredients

- Crunchmaster® Multi-Seed or Multi-Grain Crackers
- 1 3 oz. container of prepared basil pesto
- ¼ cup bacon bits
- 4 medium canned artichoke hearts, chopped
- 2 tsp. heavy whipping cream

Directions

1. In a small bowl, mix together the pesto, bacon bits and chopped artichoke. Add in the heavy cream. Mix again until smooth and well blended.
2. Transfer to serving dish and serve with your favorite Crunchmaster® Crackers.



Courtesy of **CRUNCHMASTER**™



Crab Cakes

Ingredients

- ½ cups of finely crushed Crunchmaster® Multi-Grain Sea Salt Crackers
- 16 oz. crab meat, picked over and flaked
- 2 large eggs, lightly beaten
- 2 Tbsp. unsalted butter
- ¼ cup minced green onions, white and green parts
- Juice of 1 lemon
- Lemon wedges for serving



Directions

Crab Cakes

1. Combine crabmeat with ¼ cup Crunchmaster® Multi-Grain Sea Salt Cracker crumbs, eggs, green onions, ¼ cup mayonnaise, lemon juice, 4 or 5 dashes of hot sauce, salt and pepper; mix well. Pour remaining cracker crumbs into a dinner plate or shallow bowl.
2. Shape crab mixture into 12 cakes using ¼ cup mixture for each cake. Coat the crab cakes with cracker crumbs, lightly pressing the crumbs into the cakes.
3. Place crab cakes on a plate, cover with plastic wrap and refrigerate for at least 30 minutes and up to 4 hours.
4. Heat oil and butter in a large skillet over medium heat until butter is melted. Cook the crab cakes in batches (do not overcrowd the pan) for 3-4 minutes per side or until golden brown on the bottom.

Sauce

5. Whisk together the remaining ¼ cup mayonnaise with the cocktail sauce and 3 or 4 dashes of hot sauce.
6. Serve the crab cakes with the creamy cocktail sauce and lemon wedges.



Courtesy of **CRUNCHMASTER**™

Potato Latkes

Ingredients

- 2 cups russet potatoes, peeled and grated
- ¼ cup onion, grated (pour off excess juice from measuring cup and add more onion)
- 1 egg
- 2 Tbsp. Pamela's Artisan Flour or Pamela's Bread Mix
- 1½ tsp. kosher or sea salt
- ¼ tsp. black pepper
- Oil for frying

Directions

1. Squeeze water out of grated potatoes in a thin towel. Mix onion, egg, flour, salt and pepper in a medium bowl. Mix well. Add potatoes and mix well again.
2. Heat a cast iron or heavy bottom pan with 1 Tbsp. oil. When hot, scoop out pancake batter, about three or four at a time into the skillet. Cook 3-5 minutes on medium heat until golden and crisp. Repeat on other side. Remove to paper towels to drain. Repeat process.
3. Best served warm with sour cream or apple sauce.

Courtesy of



Chicken Satay with Peanut Sauce

Ingredients

- ½ cup Thai Kitchen® Coconut Milk
- 2 Tbsp. Thai Kitchen® Premium Fish Sauce
- 2 Tbsp. Thai Kitchen® Red Curry Paste
- 2 tsp. minced fresh lemon grass (optional)
- 1 lb. boneless skinless chicken breasts, cut into ¾" strips
- Bamboo skewers
- ½ cup Thai Kitchen® Peanut Satay Sauce

Directions

1. Mix coconut milk, fish sauce, curry paste and lemon grass in small bowl until well blended. Place chicken in large resealable plastic bag or glass dish. Add marinade; toss to coat well.
2. Refrigerate 1 hour or longer for extra flavor. Remove chicken from marinade. Discard any remaining marinade. Thread chicken strips onto skewers.
3. Broil or grill over medium-high heat 3 minutes per side or until chicken is cooked through.
4. Serve with Peanut Satay Sauce for dipping.

Kitchen Tip

Soak bamboo skewers thoroughly in water for at least 30 minutes before threading with chicken. This prevents them from burning when on the grill.

Courtesy of



Buttery Dinner Rolls

Ingredients

- 3½-4 cups All-Purpose Flour Artisan Flour (more flour will make a denser roll, less will make a lighter roll)
- 2¼ tsp. yeast
- 2½ tsp. salt
- 7 Tbsp. sugar
- 2 cups milk, warm (max 110°F)
- 1 large egg, beaten (you can use 2 eggs for extra-fluffy rolls)
- 5 Tbsp. butter, plus more for buttering the pan and brushing on top



Courtesy of



Directions

1. Warm milk and melt butter, set aside.
2. Place 4 cups of All-Purpose Flour Artisan Blend in the bowl of stand mixer and add yeast, salt, sugar, milk, egg and melted butter. Start on low and increase to medium; beat until smooth, about 1 minute.
3. Cut a piece of parchment or butter an 8.5x11" pan. For tear-apart rolls, use a large ice cream scoop to place 3 rolls across and 5 rolls down, side by side. Melt 3 Tbsp. of butter and brush rolls all over the surface of dough. Cover with plastic wrap and allow to double, in a warm, draft-free spot, 1-1½ hours.
4. For perfectly shaped and equal rolls, use an oiled large ice cream scoop. Dip your fingers in oil and smooth each roll into a round shape. Place on parchment covered cookie sheet 1" apart. Melt 3 Tbsp. of butter and brush rolls all over the surface of dough. Cover with plastic wrap and allow to double in size, in a warm, draft-free spot, 1-1½ hours.
5. Preheat oven to 375F with rack in upper third of the oven. Brush one more time with melted butter. Bake for about 40 minutes until golden brown (180°F interior temp.)
6. Allow to cool before removing from the pan, or they may deflate a little. Remove them when cool enough to prevent condensation from building up in the pan.

Chef's Note

Brushing the rolls with butter keeps the yeast rising inside the rolls and does not allow the rolls to break open on top before baking.

Chicken and Winter Squash Soup

Ingredients

- 4 Tbsp. olive oil
- 4 Tbsp. butter
- 2 cups onion chopped
- 4 garlic cloves chopped
- 4 cups winter squash, seeded and cubed
- 4 cups chicken broth
- 3 cups Boar's Head EverRoast Oven Roasted Chicken Breast, finely diced
- ½ cup fresh parsley stem, chopped
- ½ tsp. salt
- ½ tsp. black pepper

Directions

1. In large saucepan, heat the olive oil and butter. Add the chopped onions and garlic and sauté until soft, about 10 minutes.
2. Once garlic and onion are softened, add the cubed squash and chicken broth to the pan. Bring all ingredients to a boil.
3. Reduce the heat and simmer until squash is very soft.
4. Remove the saucepan from the cooktop, do not turn off stove.
5. With a potato masher, mash the squash into the soup until pureed.
6. Add the chicken and chopped parsley. Stir to combine.
7. Return the saucepan back to the stove and heat for 1-2 minutes.
8. Serve hot and enjoy.

Courtesy of  **Boar's Head**



Green Bean Casserole

Ingredients

Green Beans

- 1½ lb. green beans, trimmed and cut in half
- ½ lb. mushrooms, cleaned and sliced
- ¼ cup (4 Tbsp.) butter
- 1½ tsp. salt
- ¼ tsp. black pepper
- Pinch of cayenne (optional)
- 1 Tbsp. Pamela's Bread Mix (or Pamela's All-Purpose Flour Artisan Blend)
- ¾ cup half and half

Onion Rings

- 1 onion
- ½ cup Pamela's Bread Mix (or Pamela's All-Purpose Flour Artisan Blend)
- ½ tsp. salt



Directions

Green Beans

1. Steam green beans for 4 minutes and then rinse with cold water or ice water bath to stop cooking.

Sauce

2. Sauté mushrooms in butter in medium-hot pan until slightly browned, about 2-3 minutes. Using a slotted spoon, remove mushrooms to a small bowl. Use the butter and juice from cooking the mushrooms to make the sauce.
3. Mix salt and pepper with Pamela's Bread Mix or All-Purpose Flour and whisk into juices, stirring constantly so no lumps appear. Add half and half, and stir over medium heat until thickened.

Onion Rings

4. Slice onion into ⅛-¼" rings and separate the rings.
5. Mix Pamela's Bread Mix or All-Purpose Flour with salt and pepper. Dip onions in mix and shake loose some of the flour.
6. In a deep pan of oil heated to 300°F, fry onions in small batches until slightly browned. Drain.

Assemble

7. Preheat oven to 350°F. In a buttered 9x9" casserole dish, mix sauce together with mushrooms, green beans and half of the fried onion rings. Bake, covered with foil, for 25 minutes.
8. Remove foil and add last half of the fried onion rings on top. Bake 10 more minutes, or until bubbly, and serve.

Courtesy of



Cornbread Stuffing

Ingredients

Cornbread

- 1 bag Pamela's Cornbread & Muffin Mix (12 oz.)
- ¼ cup sugar
- 1 cup milk (or water)
- 2 eggs, large
- ½ cup butter, melted
- Pinch cayenne

Stuffing

- 1 8x8" pan premade Pamela's Corn Bread, cut in ½" cubes and dried overnight
- ¼ cup butter
- 2 onions, roughly chopped
- 1¼ tsp. salt
- ½ tsp. freshly ground black pepper
- ⅓ cup fresh sage leaves, finely chopped
- 1 large egg, beaten
- ¼ cup heavy cream
- 1 cup chicken stock (or vegetable stock)



Directions

Cornbread

Make in advance.

1. Preheat the oven to 375°F. In a medium sized bowl, combine sugar, milk, eggs, melted butter, Cornbread Mix and cayenne. Pour into buttered 8x8" pan and bake for 24-28 minutes; a toothpick will come out clean, top will crack, and edges will be golden brown when done. Cool completely.
2. Remove from the pan using a small offset spatula or butter knife to release the sides, turn pan over onto cutting board, and turn out of pan. Cut whole cornbread in quarters, each quarter in half horizontally, cut ½" strips, then quarter turn and cut into ½" cubes.
3. Allow cubes to dry out on half sheet pan for a day or two, or dry in 200°F oven for about 1-2 hours, gently tossing a couple of times. Cubes should be dry on the outside, but NOT all the way through like a crouton.

Stuffing

1. Preheat the oven to 375°F. Butter a 8x8" pan generously.
2. Melt butter in a large skillet over medium heat. Add the onions and cook, stirring for about 15-20 minutes or until soft and caramelized. Season with salt and pepper, add sage and cook for one more minute.
3. Place the cornbread pieces in a large mixing bowl, add onions and toss until well-combined.
4. In a separate bowl, whisk together the egg, cream and stock and distribute over the bowl.
5. Carefully toss all the ingredients together until thoroughly coated; some pieces will start to break apart, and others to stick together. If it needs more liquid, add a little extra cream or stock, 1-2 Tbsp. at a time.
6. Spoon into buttered baking dish, cover with foil and bake for 30 minutes.
7. Remove foil and bake another 15- 20 minutes until hot, and a little crusty with some color on top.
8. To stuff into a turkey, stuff both the neck and the body cavities, using about ½ to ¾ cups of stuffing per pound of turkey. Do not pack it tight. The stuffing needs to reach 165°F. Any extra can bake alongside in a separate dish.

Chef's Note

To make this dish vegetarian, use a vegetable broth instead of chicken stock and bake in a buttered dish rather than stuffed in a turkey.

Courtesy of



Pad Thai Primavera

Ingredients

- 4 oz. Thai Kitchen® Stir Fry Rice Noodles
- 1 can (13.66 oz.) Thai Kitchen® Coconut Milk
- ¼ cup creamy peanut butter
- 2 tsp. Thai Kitchen® Premium Fish Sauce
- 1 cup small broccoli florets
- ½ cup matchstick carrots
- ½ cup red bell pepper, thinly sliced
- 2 Tbsp. crushed peanuts
- 2 Tbsp. fresh cilantro, chopped
- 1 lime, cut in wedges

Directions

1. Cook noodles as directed on package.
2. Mix coconut milk, peanut butter and fish sauce in large skillet with whisk until well-blended. Bring to simmer on medium heat.
3. Add vegetables; cook and stir 3-5 minutes or until vegetables are tender-crisp.
4. Add cooked noodles; cook and stir until heated through.
5. Sprinkle with peanuts and cilantro. Serve with lime wedges.



Courtesy of



Grilled Salmon with Blackberry Cherry Salsa

Ingredients

- 1 cup Crunchmaster® Hint of Sea Salt 7 Ancient Grains Crackers, crushed
- 1¼ tsp. sea salt
- 1 tsp. freshly ground pepper
- ½ tsp. ground coriander
- 1½ cups dried cherries
- 2 Tbsp. red onion, finely chopped
- ¼ cup fresh cilantro, chopped
- 1 jalapeno pepper (insides removed), minced
- 1 Tbsp. fresh lime juice
- 1 tsp. lime zest
- 1 cup fresh blackberries, plus more for garnish
- 1 Tbsp. olive oil, plus more for grill grates
- 4 salmon fillets (6 oz. each)
- 1 tsp. honey
- 2 Tbsp. almonds, plus more for garnish

Directions

1. Heat grill to high heat; lightly oil grates.
2. In a small bowl, stir together coriander, 1 tsp. sea salt and ½ tsp. pepper.
3. Rub salmon with oil; coat with coriander mixture.
4. Grill salmon to desired doneness, approximately 2 minutes; flip and continue to cook for another 3 minutes.
5. Meanwhile, to make the cherry salsa, combine cherries, onion, cilantro, jalapeno, honey, lime juice, lime zest, blackberries, almonds, remaining sea salt and pepper in a medium-sized bowl; toss to combine. Place in the refrigerator until ready to serve.
6. Remove salmon from grill; transfer to a serving plate. Serve with cherry salsa; garnish with additional blackberries and almonds.



Courtesy of

